

# Lunch

Market On Main Fall 2024

Menu by Natalie Stephens

## SMALL PLATES

- Truffle Frites** \$12  
Alba white truffle oil, grana padano,  
House smoked ketchup (smoked with bacon fat)
- Roasted Red Pepper Pimento Cheese** \$12  
Fried Naan
- Tomato & Black Garlic Soup** \$6/\$9
- Burrata** \$18  
Mixed greens, 32 month aged prosciutto,  
pistachio, xvo, sweet balsamic
- Hummus** \$14  
Chopped olives, pita

## SALADS

- \*add chicken 6 add steak 10 add shrimp 10  
add salmon 10
- \*Tijuana Caesar** \$14  
Chopped romaine, house croutons, pecorino,  
house Caesar dressing
- Cobb** \$21  
Mixed greens, grilled chicken, whipped avocado,  
bleu cheese, bacon, hard cooked egg, cucumber,  
grape tomatoes, green onion, red wine vinaigrette
- Salmon Soba Noodle** \$26  
Pan-seared wild sockeye salmon, chilled soba,  
cucumber, pickled carrots, grape tomatoes, edamame,  
scallions, sesame, hot-honey soy vinaigrette
- Steak & Bleu Cheese** \$25  
6oz. grilled top sirloin, mixed greens, Wisconsin bleu,  
black pepper bacon, roasted red peppers,  
pickled red onions, creamy bleu cheese

## HALF SANDWICH & CHOICE OF SIDE \$12

### Choose From

Chicken salad, black forest ham, pimento cheese,  
pastrami or turkey reuben, smoked turkey & gouda,  
roast beef & smoked provolone

### Sides

All sandwiches come with a choice of truffle frites,  
kettle chips, pasta salad, mixed green salad add \$3

\*Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition or are pregnant

\*We are not responsible for the taste, appearance, or texture of well-done meats

\*All fried products are fried with refined peanut oil

\*Parties of SIX (6) or more are subject to an automatic 20% gratuity

\*Parties of (12) or more guests we require the payment all together on ONE total bill  
We can split the ONE total bill with up to 4 different forms of payment. We cannot

## SANDWICHES

- \*M.O.M Burger** \$22  
Two 5oz Brasstown Beef patties, American  
cheese, Russian dressing, shredded lettuce,  
chopped onion, pickles, sesame bun, truffle  
frites  
\*served medium
- \*Step M.O.M. Burger** \$18  
Same as mom but with a single patty  
\*add bacon 2 add egg 2 add pimento cheese 2
- \*Wagyu Burger** \$28  
8oz Texas Tajima wagyu patty, yuzu mayo,  
American cheese, Togarashi vinaigrette,  
shredded lettuce, caramelized onions, sesame  
bun, truffle frites \*served medium rare
- Roast Beef & Provolone** \$18  
CAB prime beef, caramelized onions,  
smoked provolone, horseradish crema,  
arugula, griddled sourdough
- Baja Fish Tacos** \$22  
Crispy fried beer battered cod, cilantro slaw,  
chipotle crema, flour tortillas
- Chicken Salad** \$16  
Duke's mayo, shredded chicken breast,  
red seedless grapes, shallots, tarragon,  
pecans, croissant
- Hickory Smoked Turkey & Gouda** \$16  
Tangy honey mustard, Granny Smith apples,  
griddled sourdough
- Black Forest Ham** \$16  
Caramelized onions, red dragon cheddar,  
arugula, Duke's mayo, griddled sourdough
- Pastrami Reuben** \$18  
Emmental, sauerkraut, whole grain mustard  
sauce, griddled rye  
\*sub hickory smoked turkey for turkey reuben
- Griddled Pimento Cheese** \$14  
House pimento cheese, sourdough  
\*add black pepper bacon 2
- Crispy fried eggplant** \$18  
Halloumi cheese, harissa, hummus,  
shredded lettuce, tomato, sesame bun
- Connecticut Style Lobster Roll** \$36  
Maine lobster, butter, lemon, split-top  
brioche, kettle chips

## Desserts By Chef Hannah

Bread Pudding \$9

Thai Tea Tiramisu \$9

Limoncello Basil Cake \$12

Chocolate Pot de Creme \$9

Reese's Peanut Butter Pie \$10

Chocolate Chip Milk Cake \$10